



SERVING FOOD AND SAVINGS

Increasing Efficiency in Your Restaurant.



Did you know?

- Food preparation, heating, ventilation and air conditioning account for more than 60 percent of the energy consumed in a full-service restaurant.
- You can reduce your exhaust system costs by 30 to 50 percent by equipping your kitchen range hoods with sensors so that fan speeds automatically adjust to match ventilation needs.

AOG offers cash rebates for the following high efficiency commercial cooking equipment:

- Combination Oven \$1,500
- Rotating Rack Oven \$1,500
- Conveyor Oven \$1,000
- Fryer \$500
- Tankless Water Heater \$550
- Convection Oven \$400



Source: energystar.gov/ia/business/small_business/restaurants_guide.pdf

Services and Rebates to Help You Cut Energy Costs.

Whether you own a cafeteria, diner, pub, pizza parlor or fast food restaurant, it takes a lot of energy to store food, prepare meals and serve your customers—but you can change that. The AOG Commercial & Industrial Solutions Program offers free services and cash incentives that will help you improve efficiency throughout your restaurant, resulting in lower energy costs now and for years to come.

Get Started Today.

To take advantage of AOG's no-cost Commercial & Industrial Solutions Program:

1. Sign up and schedule an on-site assessment by contacting Bill Dollar at 479-595-1364.
2. During the assessment, a program representative will evaluate ventilation hoods, appliances and other restaurant equipment. He or she may also install energy-saving faucet aerators and pre-rinse spray valves at no cost. To request these products, just mention them when you schedule the assessment.
3. After the assessment, the program representative will provide you with a customized report detailing the recommended projects specific to your restaurant.
4. Make one or more of the recommended improvements using the contractor of your choice or one of the trade allies in our network.
5. Receive cash incentives for any qualified, completed projects.

For more information, contact:

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